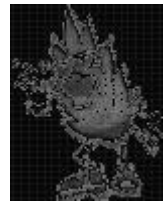


# The Wort Alert



June 2003

The Official Newsletter of the Boulder County Homebrew Club

The Pres. is taking some time away and The Big Pitcher article will return next month.

A short little report on the FFO at Coors Field  
(from Faith)

It was a dark and stormy night... well, it did get dark and it did rain on us but we managed to salvage some fun (and beer).

About 15 of us met at The Falling Rock to begin our evening, as always the beer and food were excellent and the rain showers outside didn't scare us a bit. We eventually headed over to Coors Field and the Sandlot where we were treated to some good Alt and some good baseball until the rain came pouring down. The Rockies were actually ahead 3-1! With the rain continuing, several of us headed back to The Falling Rock (personally I needed a Fuller's London Porter to warm me up) The game was eventually called and the Rocks lost the makeup game in a doubleheader the next day : ( We had a blast and maybe we'll even try to do this again...Go Rockies!!!

information on American Beer Month check:  
[www.americanbeermonth.com](http://www.americanbeermonth.com).

No other nation offers as many different and exciting, flavorful beers as the United States, with thousands of different ales and lagers now available to Americans in all regions of the country. American Beer Month is an excellent opportunity for everyone to tap into the rich heritage and tradition of American brewing, as well as the unique flavors offered by their local brewpub, microbrewery or regional specialty brewery.

The Colorado Brewers Guild and other brewing organizations across the nation will celebrate American Beer Month by sponsoring events like the Colorado Brewers Rendezvous. Please contact the Salida Chamber at 1-877-772-5432 or [www.salidachamber.org](http://www.salidachamber.org) for more information about the Rendezvous. For information about the Colorado Brewers Guild and its member breweries check: [www.coloradobeer.org](http://www.coloradobeer.org).

The Colorado Brewers Guild (CBG) is a trade association that represents the leading craft breweries and brewpubs in Colorado. The CBG sponsors a variety of beer events throughout Colorado each year designed to increase awareness and appreciation of better beer.

--  
John Carlson  
Executive Director  
Colorado Brewers Guild  
URL: [www.coloradobeer.org](http://www.coloradobeer.org)

Colorado Brewers Guild  
7th Annual Colorado Brewers Rendezvous  
Riverside Park in Historic Downtown Salida  
Saturday July 5th 1-5PM

Salida, Colorado - The Colorado Brewers Guild will join brewers across the United States in the nation-wide American Beer Month celebration when it hosts the 7th Annual Colorado Brewers Rendezvous on Saturday, July 5, 2003. The Rendezvous, sponsored by the Colorado Brewers Guild, and the Salida Chamber of Commerce will be held in the Salida Town Park, on July 5th from 1:00pm to 5:00pm. Sample beer from over 40 Colorado Breweries plus a few from New Mexico! Food concessions will be available and there will be live music. Admission is \$15.00 per person and includes a collectable pint glass and eight tickets for tasting. Each ticket is good for a 4 oz. sample. Additional ticket books can be purchased 8 tickets for \$5, and 18 tickets for \$10. Non-alcoholic root beer will also be available for tasting. You must be 21 to enter to sample beer.

American Beer Month, designated as the month of July, will again introduce beer drinkers across the country to the variety and quality of American beer. The Colorado Brewers Guild, a trade association dedicated to the Colorado craft brewing industry, facilitates American Beer Month activities in Colorado. For more

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# Style of the Month: Wheat Beers category 17 A-D

By Dennis Frank (Vice) & Max (King of the wild things)

Hello everyone, it must be almost summer because we are talking Wheat beers and Wheat beers go with summer days. If you see anything strange in this article I'm blaming it on Max (the cat), he thinks the mouse is his and a keyboard is for dancing on. That said here is a little history of Wheat beers for you. Back in the middle ages, the Germanic tribes began to brew a much paler than usual ale. The cause: the brewers used the resources and the most abundant brewing ingredients available to them, farmers simply gathering the grains at hand. Wheat grain was one of these as was barley, and the use of both brought the inception of the Weissbier. They were so much lighter than the traditional dark beers of the time that the term "white beer" became a common naming convention - weisse actually means "white".

What is a Wheat beer? Broken down, Hefe (yeast) Weizen (wheat) is of German origin and traditionally means an unfiltered wheat beer with yeast in the beer. It is often referred to as "weissbier mit hefe" (with yeast). Made with up to 50%~65% malted wheat, the remainder of the grist is malted barley. The addition of the wheat gives this brew a very crisp and refreshing taste. The wheat is what gives your beer that cloudy haze (from the higher proteins) and that on the verge of overflowing head. Your wheat beer should have very good head retention and it is customary that the sedimentary yeast at the bottom of the bottle be poured in your glass and drank. This yeast strain (German Hefeweizen) is what gives a Weizen its signature taste, that being fruity, banana, vanilla and clove-like.

American versus German style Wheat beers (not in the guidelines). American Wheat beers more commonly use a neutral American yeast strain, which will emphasize the malt character more and have a much cleaner flavor. German Hefeweizens are barely touched with hops, so as to not bring harshness to the delicate balance of esters, phenols (fruity fusel alcohol and a medicinal by product) and the fermented wheat flavor. As for the malt, American wheat beers usually use American malts. Obviously German Hefeweizens use German malts and generally the percentage of wheat is higher versus American Wheat beers. Some American wheat beers are clearly filtered and resemble a pale version of a regular American golden ale, and will really lack the yeast flavors of the real German Weizen. Now the style guidelines...

## 17A. Bavarian Weizen

Aroma: Vanilla and clove-like phenols and fruity esters of banana are common. Hop aroma ranges

from low to none. No diacetyl. Some aroma of wheat may be present. Appearance: Pale straw to dark reddish-gold in color. A very thick, long-lasting head is characteristic. High protein content of wheat may impair clarity in an unfiltered beer, and clarity can be deliberately cloudy in a Hefe-Weizen from suspended yeast sediment. The filtered Krystal version is quite clear. Flavor: The soft, grainy flavor of wheat is essential. Hop flavor is low to none and hop bitterness is very low. A tart character from yeast and high carbonation may be present. Spicy clove phenols and fruity esters, most prominently banana, are often present. No diacetyl. Mouthfeel: The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a surprisingly light finish. A high carbonation level is typical.

Overall Impression: A pale, spicy, fruity, wheat-based ale. History: A traditional wheat-based ale from Southern Germany that is a specialty for summer consumption.

Comments: These are refreshing, fast-maturing beers that are lightly hopped. The Hefe-Weizen version is served with yeast sediment stirred into it. The Krystal version is filtered for excellent clarity. Ingredients: A high percentage of malted wheat is used which typically constitutes 50% or more of the grist, the remainder being pale barley malt. Weizen ale yeast produces the typical spicy and fruity essences during a relatively warm fermentation. Hops are used for a small amount of bittering only. Water character will vary.

Vital Statistics: OG: 1.040-1.056

IBUs: 10-20 FG: 1.010-1.014

SRM: 2-9 ABV: 4.3-5.6%

Commercial Examples: Paulaner Hefe-Weizen, Pschorr-Brau Weisse, Spaten Club-Weisse, Schneider Weisse, Julius Echter Weizenbier.

## 17B. Bavarian Dunkelweizen

Aroma: Gentle aroma of Munich malt supported by fruity, notably banana, and clove-spice aromas. No hop aroma. No diacetyl. Appearance: Light amber to light brown in color. A thick, long-lasting head is characteristic. High protein content of wheat may impair clarity in an unfiltered beer. Flavor: Melanoidins and caramel character of Munich and Vienna-type malts is prominent, along with some wheat flavor.

There may be some spicy, fruity flavor as well. Roasty character is rare and very restrained if present. Low hop bitterness. No hop flavor. No diacetyl. Mouthfeel: The texture of wheat imparts the sensation of a fluffy, creamy fullness that may progress to a lighter finish. However, the presence of

Munich and Vienna-type malts provides its own sense of fullness. A moderate to high carbonation level is typical. Overall Impression: A dark, malty, spicy, wheat-based ale. History: A dark version of Bavarian Weizen. Comments: The presence of Munich and Vienna-type barley malts gives this style a deeper and richer barley malt character than Bavarian Weizen. Often, there is less of the tart quality as well. Ingredients: Wheat malt typically makes up 50% or more of the grist, the remainder being Munich or Vienna-type high-kilned barley malts. Some dark wheat malts may be used. Dark roasted malts are rarely used and then only in very small concentrations. Hops provide a mild bitterness only. Weizen ale yeast is used. Water character will vary.

Vital Statistics: OG: 1.040-1.056  
IBUs: 10-20 FG: 1.010-1.014  
SRM: 10-23 ABV: 4.3-5.6%  
Commercial Examples: Pschorr-Brau Dunkel Weiss, Franziskaner Dunkel-Weizen, Schneider Dunkel Weiss.

#### 17C. Berliner Weisse

Aroma: Slightly fruity; a sour aspect may be quite noticeable. On occasion a mild Brettanomyces yeast aroma may be present. No hop aroma. No diacetyl. Appearance: Very pale straw in color. Clarity ranges from fair to cloudy. Despite high carbonation, head retention can vary from moussy to low. Flavor: Lactic sourness dominates and can be quite strong, but some wheat flavor should be noticeable. Hop bitterness is very-low. Mild Brettanomyces yeast character may be detected occasionally. No hop flavor. No diacetyl. Mouthfeel: Light body. High carbonation. Overall Impression: A very pale, sour, refreshing, low-alcohol wheat ale. History: A regional specialty of Berlin; referred to by Napoleon's troops in 1809 as "the Champagne of the North" due to its lively and elegant character. Comments: Often served with the addition of sugar syrups flavored with raspberry or woodruff to counter the substantial sourness. Has been described by some as the most purely refreshing beer in the world. Ingredients: Wheat malt content is typically well under 50% of the grist, the remainder being pale barley malt. Lactobacillus delbruckii culture and fermentation provides the sharp sourness, which may be enhanced by blending of beers of different ages during fermentation and by extended cool aging. Ale yeast ferments to a low alcohol level. Hop bitterness is extremely low. Water may have significant hardness.

Vital Statistics: OG: 1.026-1.036

IBUs: 3-8 FG: 1.006-1.009  
SRM: 2-4 ABV: 2.8-3.6%  
Commercial Examples: Schultheiss Berliner Weisse, Berliner Kindl Weisse.

#### 17D. Weizenbock

Aroma: A powerful aroma of ripe fruit is very common. Aroma of alcohol is also common. Some clove-spice aroma may be present. No hop aroma. No diacetyl. Appearance: Light amber to dark brown in color. High alcohol level may impair what would otherwise be a thick, long-lasting head. Wheat protein content may impair clarity. Flavor: Concentrated wheat flavor is dominant. Malty complexity, including smoky or raisin-like essences, may be present in darker versions. A fruity character is common, and some clove-spice flavor may occur. Well-aged examples may show some sherry-like oxidation as a point of complexity. Hop bitterness is well controlled to allow wheat and malt flavors to dominate the balance. No hop flavor. No diacetyl. Mouthfeel: Full-bodied. A creamy sensation is typical, as is the warming sensation of substantial alcohol content. Moderate carbonation. Overall Impression: A strong, malty, fruity, wheat-based ale. History: A Bavarian specialty first introduced by Schneider in 1907 under the Aventinus name. Comments: A Bock among Bavarian Weizen beers. Ingredients: Wheat malt is typically 50% or more of the grist, the remainder barley malts. Hops provide mild bitterness only. Weizen ale yeasts are used. Water character can vary.

Vital Statistics: OG: 1.066-1.080+  
IBUs: 15-30 FG: 1.015-1.022  
SRM: 7-25 ABV: 6.5-8.0%+  
Commercial Examples: Schneider Aventinus, Erdinger Pikantus, Pyramid Weizenbock.

## Hop Barley Annual Picnic News!

Plans for the **Annual Hop Barley Picnic** are in full swing. Mark your calendars for **Saturday, July 26<sup>th</sup>**. Bring your camping gear and plan to stay overnight at the Heil Ranch. Breakfast the next morning will be provided.

We are looking for volunteers to bring Appetizers, Salads, Veggie dishes, Breads, Desserts and whatever eatables you like. Look for the *food sign-up board* at the next meeting on June 24<sup>th</sup>.

Volunteers to homebrew beer for this event are also needed. The club will supply ingredients for several batches of beer. Contact Roger Halperin via e-mail at [roger.halperin@geaccess.com](mailto:roger.halperin@geaccess.com) if you would like to volunteer for beer or any other activities.

For those of you that mountain bike, the trail at Heil Ranch is fun and fairly easy. Bring your bike and if the weather permits this year we'll hit the trail around 3:30.

## Recipes from Dennis Frank

California Common Extract Batch for mead meeting

Crystal 40L	1 lb	steep	20-30min
Alex Pale Extract	7 lbs	steep	20-30min

Northern Brewer Hops	1.5 oz	60min
Northern Brewer Hops	.5 oz	9min
Fuggles Hops	.5 oz	Dry Hop
Irish Moss	1 cap	9 min

1056 Wyeast American Ale

Dry Irish Stout All Grain Batch for mead meeting

Hughe Brair Pale	6 lbs	90 min
Flaked Barley	2 lbs	90 min
English Roasted Barley	1 lbs	90 min
Biscuit Malt	1 lb	90 min
	152-156F	
E Kent Goldings	2 oz	60 min
WhiteLabs Irish Stout yeast		

The Colorado State Fair is proud to announce the 2003 Homebrew Competition, an American Homebrewers Association Sanctioned Competition.

All of the winning homebrews will be displayed in the Creative Arts Building for the interest and enjoyment of the public.

The Colorado State Fair Homebrew Competition is open to anyone 21 years of age or older who makes beer/ale as a hobby.

**ENTRY FORM, RECIPE FORM, FEE & BEER:**

Homebrew entry form, recipe form, fee & beer deadline is Monday, August 11, 2003.

**ENTRY FEE:**

Homebrew exhibitors may enter one entry per subcategory and two per category. Entry fees are \$5.00 per entry.

**ENTRY CONSISTS OF:**

One entry consists of three (3) bottles. To assure the anonymity of exhibitor, bottles must be standardized to the current AHA Competition requirements: 10-14 oz green or brown bottles with no paper or inked labels, raised glass brand-name designs or any other identifying or distinguishing marks on the bottle identifying the brewer. Each three (3) bottle entry must have three (3) identical labels attached with rubber bands.

Each three (3) bottle entry must be accompanied by a completed recipe form.

**BEER RECEIVED:**

Homebrew Beer will be accepted the week of **August 11-15, 2003, 8am-5pm**. Do not ship your entry prior to **August 11**, unless refrigeration is not a necessity.

**SHIP TO:**

Colorado State Fair  
Homebrew Competition  
Debbie Wallace, General Entry  
1001 Beulah Avenue  
Pueblo, CO 81004  
719.561.8484 ext2080  
[debw.csf@cnip.net](mailto:debw.csf@cnip.net)

**STYLES:**

Styles accepted include all styles as listed in the AHA Category Descriptions.

**Officers & Color Group Coordinators**

**Officers**

**President:** Janis Gross  
totallygross@juno.com

**Vice President:** Dennis Frank  
dennis\_frank@hotmail.com

**Secretary:** Faith Faw  
faith\_hba@hotmail.com

**Treasurer:** Jaqua Abitbol  
abitjaq@ix.netcom.com

**Web-master:** John Allison  
john@joss.ucar.edu

**Past President:** Dave Welker  
djwelker@idcomm.com

You can reach all the officers at  
officers@hopbarley.org

**Color Group Coordinators-**  
**Orange Group:** Tanja Bruner  
**Blue Group:** Jeff Griffith  
**Green Group:** Rick Abitbol  
**Red Group:** Ed Myers

	June 6/24/03	July 7/22/03	August 8/26/03	Septem- ber
<b>Red Group</b>	Cleanup	Beer: Euro- pean Pale Lager	Off	Food
<b>Blue Group</b>	Beer: Wheat	Off	Food	Cleanup
<b>Green Group</b>	Off	Food	Cleanup	Beer: Spe- cialty/ Experi- mental
<b>Orange Group</b>	Food	Cleanup	Beer: Mead	Off

**Important Club Dates**

**June 2003**  
6/19-21 National Homebrewers Conference  
Chicago  
6/24 HBA Monthly Meeting  
7 PM @ the Depot  
6/30 Officers Meeting 7 PM  
Dennis' house: 11125 Alcott St, Westminster

**July 2003**  
7/4 Independence Day!  
7/5 Colorado Brewers Rendezvous  
7/7 Newsletter Deadline  
7/22 HBA Monthly Meeting  
7 PM @ the Depot  
7/26 Club Picnic

**August 2003**  
8/26 HBA Monthly Meeting  
7 PM @ the Depot

**September 2003**  
9/23 HBA Monthly Meeting  
9/25-27 Great American Beer Festival

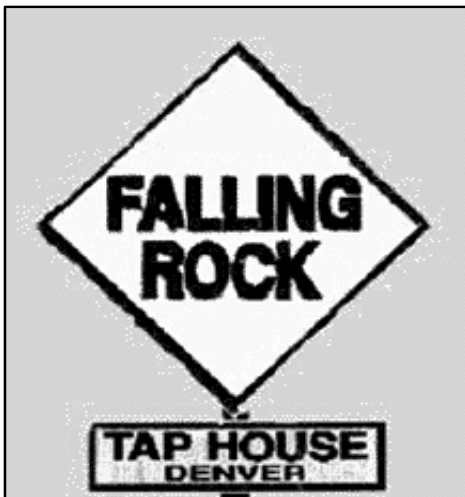
**Beer Styles**

\* indicates a Club-Only-Competition Style

June 2003	Wheat Beer
July 2003	European Pale Lager*
August 2003	Mead
September 2003	Specialty/Experimental/ Historical Beers*
October 2003	Fest
November 2003	Koelsch & Altbier*
December 2003	Barleywine*

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